

Instructions for Installation and Use

Sealed Plate Hobs

Note: Ensure that the hob unit is securely fixed to the worktop before use.

To the Installer

Before installation fill in the product details on the back cover of this booklet. The information can be found on the rating plate.

To the User

You must read the instructions prior to installing and using the appliance and then retain them for future reference.



For more information on our exciting product range ring
Creda Answer Centre 0541 54 64 74

OR



Visit us on the **NET** at
<http://www.creda.co.uk>

Our site invites you to make use of our **interactive cookbook** and **product selector**.
Feel free to **browse our product range** to see what's **bubbling away** at the
moment or to **ask for help** on our products and services



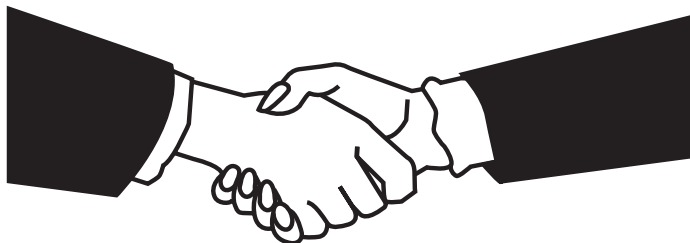
General Domestic Appliances Ltd. Morley Way Peterborough PE2 9JB
Creda Answer Centre 0541 54 64 74
Web <http://www.creda.co.uk>

It may be necessary from time to time to change the specification outlined in this booklet
without notice. Any change which is made will not affect your statutory rights.

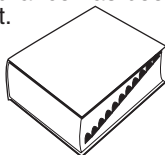
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INTRODUCTION



Your new hob is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.



To help make best use of your cooking equipment, please read this booklet carefully.

The hob is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the hob ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on elements.

May we wish you many years of carefree successful cooking and remember our Home Economics Department is always available for advice if you write to:

The Home Economist,
Creda Limited,
P.O. Box 5,
Creda Works,
Blythe Bridge,
Stoke-on-Trent,
ST11 9LJ

*** The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.
- (d) Has been correctly installed.

This appliance conforms to the following EEC Directives:



Low Voltage Equipment
73/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

FOR YOUR SAFETY



When used properly, your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

ALWAYS

- Always make sure you remove all packaging and literature from the appliance before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning .
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always refer servicing to a qualified appliance service engineer.
- Always use a deep pan, large enough to completely cover the appropriate heating area.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
- Always keep the outside of the pan clean and free from streaks of oil or fat.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates / pans.

SAFETY ADVICE

IMPORTANT - As with any cooking appliances there could be some fire risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. TURN OFF THE COOKING APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

FOR YOUR SAFETY



NEVER

- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place aluminium or plastic foil or plastic containers directly on the hob surface.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- Never use the appliance as a room heater.
- Never dry any items on the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Never cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide utensils on the hob surface as this will cause scratches in the surface of the hob.
- Never allow a cooking utensil to come into contact with the hob surround as damage may occur.
- Never use a utensil with a base diameter greater than 25cm (10ins.).
- Never leave utensils partly covering the heated areas.
- Never use steam cleaners.



Pressure cookers or other large pans should be used on the front cooking areas.

USING YOUR HOB

Choice Of Utensils

Every Electric Hob deserves the right choice of utensils. We recommend for optimum performance the use of good quality utensils.

PANS SHOULD NOT:



Be concave
(bowed in)



Be convex
(bowed out)



Be rimmed



Be deeply ridged



But essentially Flat

Always ✓

- Use good quality flat-based cookware on all electric heat sources.
- Ensure pans have clean, dry bases before use.
- Ensure pans match size of heating area.
- Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.
- Ensure pan handles are positioned safely and away from heat sources.
- Lift pans, do not drag.
- Use pan lids except when frying.
- Deal with spillage immediately but with care.

Never ✗

- Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating.
- Use utensils with skirts or rims e.g. buckets and some kettles.
- Use badly dented or distorted pans.
- Leave an element switched on when not cooking.
- Cook food directly on the hotplate.
- Drag or slide utensils across the hob surface.
- Place large preserving pans or fish kettles across two hotplates.
- Place plastic vessels or utensils on a hot hob.
- Use the hob as an area for storage



Always place
pans centrally on
the hotplate



USING YOUR HOB

DO NOT allow young children near to the appliance when the hob is in use as the surfaces get extremely hot.

OPERATION WHEN USING THE SEALED PLATE HOB

- Step 1** Place the saucepan centrally on the required hotplate.
- Step 2** Turn the required hotplate control knob to the required setting.
Set to:- 1-6 Single Circuit Hotplate
1=Low, 6=High
- Step 3** After use, turn control(s) to their OFF (O) position.

A neon is illuminated if any of the hotplates are ON.

CONTROLS SETTING GUIDE

This table is provided only as a guide - settings also depend on the type of pan used and the quantity of food.

Knob Position	Type of food
1	To melt butter, chocolate, etc.
1 or 2	To heat food gently to keep small amounts of water simmering, to heat sauces, containing egg yolks and butter. To simmer - stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods - Keep water boiling - Thaw frozen vegetables -Make 2-3 egg omelettes - Various types of cooking - dishes fruit and vegetables.
4 or 5	To cook foods, jams, etc
5 or 6	To seal meat and fry fish.
6	Frying potatoes etc., Bringing water to the boil.

WARNING : Extreme caution should be used when cleaning the hot hob. Do not leave anything on the hob when it is not in use. Never leave a hotplate switched on without a pan as this wastes energy and will shorten the life of the hotplate.

USING YOUR HOB - FEATURES

The rating plate for all the models is situated on the underside of the base panel.

1

2

Heating Areas : (1) 1.0 kW
(2) 1.5 kW
(3) 2.0 kW Red Spot
(4) 1.5 kW Red Spot

2

1

Model No. E720E
R720E
42352 (Colonial Green)
42353 (Colonial White)
42386 (Colonial Blue)

3

4

230 - 240V ~ 5.5 - 6.0kW 50 Hz

3

4

1

2

Heating Areas : (1) 1.0 kW
(2) 1.5 kW
(3) 1.5 kW
(4) 1.0 kW

2

1

Model No. D700E

3

4

230 - 240V ~ 5.5 - 6.0kW 50 Hz

3

4

SOMETHING WRONG ?

Before contacting your Creda Service Centre / Installer, check the following; there may be nothing wrong with your appliance.

PROBLEM	CHECK
Nothing works	Is the main wall switch to the cooker turned on ?. If a control is on, the adjacent 'hob on' lamp will illuminate.
Hotplates are slow to boil or will not simmer	Check that your pans conform with the recommendations detailed in this book.

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment Local Authority instructions should be followed for the disposal of you product.

CARE AND CLEANING



SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING. BEFORE SWITCHING ON AGAIN, ENSURE THAT ALL CONTROLS ARE IN THE OFF POSITION.

NEVER USE BIOLOGICAL WASHING POWDER, HARSH ABRASIVES, SCOURING PADS, AEROSOL CLEANERS OR OVEN CHEMICAL CLEANERS OF ANY KIND.

Cleaning materials to avoid.

1. Household abrasive powders, e.g. Vim.
2. Oven chemical cleaners, aerosols and oven pads. Caustic cleaners such as these will etch the surface and attack the metal frame.
3. Bath and sink cleaners may mark the surface.
4. Cleaning agents containing hypochlorites are unsuitable for long term contact with stainless steel and even when used in the highly diluted form, they can give pitting under certain conditions. Most common domestic bleaches/sterilising solutions contain chlorine in the form of sodium hypochlorite. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use.

Electric sealed hotplates

The cleaning of sealed hotplates should be done when they are cold, using a soap filled Brillo pad, following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on hotplate to warm for a few minutes, then smear with a little cooking oil to provide a protective coating, or the restorative agent Homecare Four Hob, available from Credacare Spares or leading supermarkets. The bezels will mellow with use to a burnished gold colour, a soap filled Brillo pad will help to keep them bright, care should be taken not to damage the vitreous enamel hob surface.

Note: We do not recommend the use of decorative covers over the hot hotplates as these can hold condensation and cause corrosion. Accidental operation with a cover in place can cause intense heat. Never place saucepan lids on the hotplates, as this may cause corrosion.

Control knobs

Wipe over the knobs with a soft cloth wrung out in hot soapy water or mild non-abrasive cleaner. Then, after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Never use scouring pads or abrasive cleaners/powders which may scratch the surface.

Vitreous enamel hob surround

Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads.

Check that the cleaning agent is approved by the Vitreous Enamel Development Council.

After use, slight discolouration of the stainless steel surface may be visible around the heater areas. This is normal and is due to the high temperatures of the heaters. The colour can be restored with the use of stainless steel cleaners such as 'Bar Keepers Friend' or similar carefully following the manufacturer's instructions.

INSTALLATION

WARNING - THIS APPLIANCE MUST BE EARTHED

All Creda hobs are suitable for installation over any Creda Build-in or Build-Under Ovens. Your hob should have been checked to ensure that the voltage corresponds with your voltage supply. This is stated on the rating plate, which is situated on the under side of the base panel. The appliance must be connected by a contractor/engineer such as one who is registered with the National Inspection Council for Electrical Installation Contracting (NICEIC). A suitable double-pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm should be used. This should be fitted adjacent to the cooker in accordance with the latest IEE regulations. Where a hob is fitted adjacent to an oven, a 45 amp Double Pole control switch should be used to feed both units via separate suitably rated cables.

The power supply cable should conform to B.S.6004 with a conductor size of 2.5mm². The control unit should be easily accessible in the event of an emergency. This appliance conforms to B.S.EN55014 regarding suppression of radio and television interference. The hob should be connected to the supply in such a way that it can easily be isolated for cleaning and servicing. The control unit should be positioned to the side of the hob and be readily accessible in case of an emergency.

If the hob is installed above an oven unit, the installer should also refer to the oven installation instructions in case any other mains cable is recommended for the hob.

Place the hob face down taking care not to damage the controls or hob surface. Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the hob to be pulled out for servicing. Replace the screws and tighten.

Always check that the cable does not come into contact with the hob base. This can be achieved by routing the hob cable and securing it either to the cabinet side or rear wall in such a way that it cannot touch any part of the base. Always ensure that the cable between the hob and main switch is free from twists or kinks throughout its length.

SITING THE HOB

The hob is designed to fit into worktop and base unit(s) with a cutout as shown in Fig.1. Any obstruction such as supports or side panels must be removed to allow 30mm minimum depth below the worktop cutout. Any overhead surface of combustible material must not be closer than 600mm. Adjacent side vertical walls or kitchen furniture must not be closer than 50mm to the edge of the cutout. It is recommended that a shelf is fitted to the cabinet under the hob, but no closer than 30mm to prevent access to the underside of the hob which will become hot when in use.

Adjacent side walls which project above hob level, should be protected by heat resistant material. If a cooker hood is to be installed refer to the manufacturer's instructions regarding fixing heights.

NB Do not over tighten the hob clamps as distortion of the hob may occur.

Note: Due to many different types of installation, a mains cable is not supplied with this product. The installer will fit the correct type and length of cable.

INSTALLATION

FITTING THE HOB

Unpack the hob from the carton.

Remove the bag containing the sealing tape, fixing brackets and screws.

Fit the sealing tape around the edge of the cut-out in the worktop.

Lower the hob into the worktop ensuring the mains lead is fed into the base unit and is not trapped under the flanges.

Fix the hob to the worktop using the fixing brackets and screws (see Fig 2) ensuring at the same time it is pushed forward and to the right within the cut-out. The brackets can either be hooked into the base panel slots or used to form a bridge between the panel and the worktop. Brackets fitted in the corners can either be fitted across to the sides, front or back of the worktop.

NB Do not over tighten the hob clamps as distortion of the hob may occur.

Connect the hob to the electrical supply (see INSTALLATION).

Ensure that the hob is functioning correctly prior to use. Instruct the user in the operation of the hob.

Fig. 1

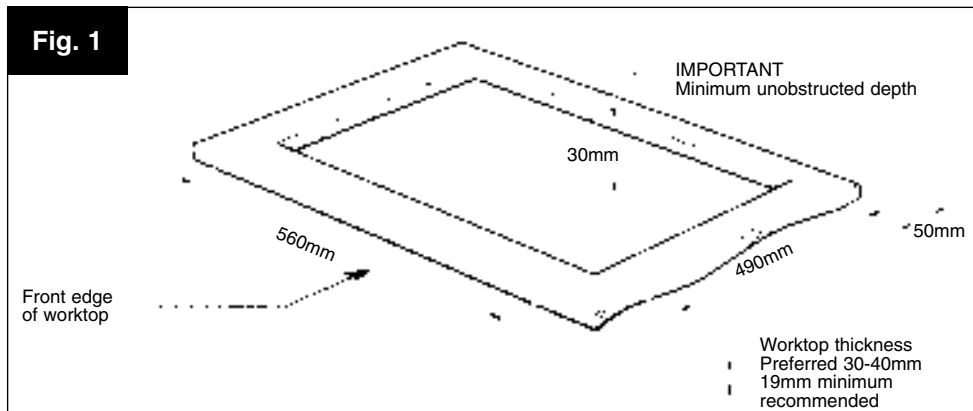
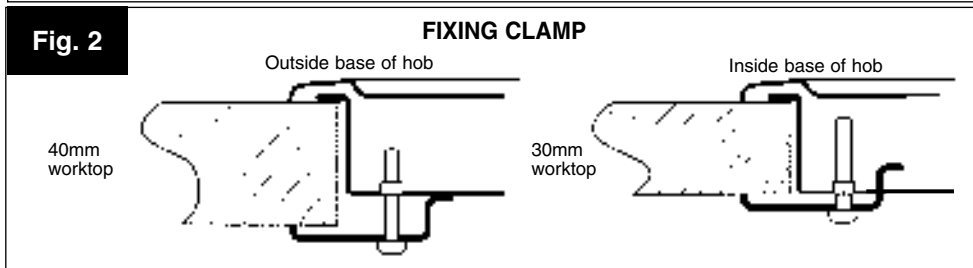


Fig. 2

FIXING CLAMP



Note: Do not over tighten the hob clamps as distortion of the hob may occur.

Key Contacts

Service

Creda has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 220

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 302 220

Genuine Parts & Accessories

Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 54 64 74

All Creda Services are offered as an extra benefit and do not affect your statutory rights.

Creda

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